

SPECIALTY PIES

Regular <i>neapolitan crust, oregano, mozzarella cheese, tomato sauce</i>	14.96	2.69
Sicilian <i>thick crust, mozzarella cheese, oregano, tomato sauce</i>	15.96	2.69
Marinara <i>Sicilian crust with Italian plum tomatoes, basil, garlic, no cheese</i>	15.96	2.69
Grandma <i>thin crust Sicilian, fresh garlic with mozzarella and Italian plum tomatoes, spicy sauce</i>	15.96	2.79
Roman <i>fresh mozzarella, garden tomatoes, basil, olive oil, tomato sauce, on a Neapolitan crust</i>	20.95	3.75
Crispino <i>thin crust Sicilian, fresh mozzarella, garden tomato, roasted red peppers, basil, served cold</i>	22.95	3.75
Margherita <i>mozzarella cheese topped with fresh tomato basil sauce</i>	12.50	2.69
Salad <i>mixed greens, tomatoes, onions, mozzarella cheese with house vinaigrette</i>	20.95	3.75
Chicken Bacon Ranch	26.95	
Chicken Marsala or Francese	26.95	
Stuffed <i>with pepperoni, sausage, meatball, sauce and cheese</i>	24.95	
Lasagna <i>Sicilian style with ground beef and ricotta topped with mozzarella cheese</i>	22.95	
Gluten Free	10.75	

DEEP DISH PIZZA

A thin crust pizza baked in a round pan, topped with mozzarella and filled with your choice of the following:

Vegetable <i>fresh spinach, mushrooms, tomatoes, fresh garlic topped with gorgonzola and mozzarella cheeses</i>	15.65	3.75
Meatball Parmigiana • Broccoli Rabe & Sausage	15.65	3.75
Chicken Parmigiana	17.95	4.25
Maco Italiano <i>traditional macaroni with bacon and cheese</i>	17.95	
BBQ Chicken	17.95	
Buffalo Chicken	17.95	

ROLLS & CALZONES

Chicken Rolls	6.25	Pinwheels	2.99
Calzone	5.25	Garlic Knots	1/2 doz 2.60 doz 4.95
<i>add topping 1.35 add chicken 2.75</i>			

PIZZA RUSTICA Original 12" thin crust brick oven fired pizza

Rustica Classic <i>Italian plum tomato, basil, fresh mozzarella, olive oil</i>	13.45
Rustica with Goat Cheese & Arugula <i>Italian plum tomato, basil, fresh mozzarella, goat cheese, arugula</i>	15.50

HOMEMADE PANINI

Steak Panini* <i>sliced filet mignon, shallot marsala reduction, mushrooms, fontina cheese</i>	14.50
Grilled Chicken Panini <i>lettuce, tomato, fresh mozzarella</i>	11.25
Grilled Chicken Panini <i>roasted peppers, fresh mozzarella</i>	11.25
Grilled Chicken & Broccoli Rabe Panini <i>grilled chicken, sautéed broccoli rabe</i>	10.95

HEROS

Chicken Cutlet Parmigiana	8.95	Shrimp Parmigiana	10.50
Eggplant Parmigiana	8.95	Meatball	7.75
Veal Cutlet Parmigiana	9.95	Meatball Parmigiana	8.75
Potato and Egg	7.95	Sausage	7.75
Pepper and Egg	7.79	Sausage Parmigiana	8.75
Grilled Chicken Cutlet (Lettuce & Tomato)	8.95	Sausage and Pepper	8.95

Vinnie's Mulberry Street

Pasta • Brick Oven



TAKE OUT

631-277-9500 • 631-581-7260

We Deliver

VINNIE'S MULBERRY STREET
42 West Main Street • East Islip • New York 11730

www.vinniesmulberrystreet.com

05/17

*This menu item can be cooked to order. Consuming raw or uncooked meats may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Prices subject to change without notice.

ANTIPASTI

Clams Casino <i>pancetta, red peppers</i>	9.50	Stuffed Seafood Portobello Mushrooms	9.50
Baked Clams Oreganata	8.50	Cold Antipasto Salad	9.50
Buffalo Wings	11.25	Fresh Mozzarella & Tomato Caprese	8.50
Fried Calamari for (2)	10.50	Calamari Arabbiata <i>tossed w/ hot cherry pepper sauce</i>	11.50
Mussels Marinara or Garlic & Oil <i>pan fried mussels in a creamy tomato basil sauce</i>	9.50	Mozzarella Sticks	7.25
Amazing Mussels <i>with roasted peppers, red onion, garlic & butter</i> ..	9.50	Cream of Broccoli Soup	Bowl 6.25
		Pasta Fagioli	Bowl 6.25

INSALATE

Garden Salad <i>mixed greens, tomatoes, onions, olives, croutons with house vinaigrette</i>	7.95
Arugula, Goat Cheese & Beet Salad <i>fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette</i>	9.50
Mulberry Spring Salad <i>mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons</i>	8.95
Traditional Greek Salad <i>feta, kalamata olives, cucumber, red onion, tomato, pepperoni</i>	8.99
Gorgonzola Dolce Salad <i>mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola</i>	8.95
Caesar Salad <i>crispy romaine with shaved parmesan, homemade croutons, traditional dressing</i>	8.50
Fresh Mozzarella and Tomato Salad <i>mixed field greens, homemade fresh mozzarella, garden tomato, onions, olives, croutons</i>	8.95
Seafood Salad <i>marinated shrimp & Calamari, red roasted peppers, onions, over mixed greens</i>	12.50
Grilled Chicken Caesar Salad <i>caesar salad with grilled chicken, crispy romaine, croutons, traditional dressing</i>	12.50
Grilled Chicken House Salad	12.95
Grilled Chicken White Bean Salad <i>mixed field greens, cannellini beans with celery, onions and chopped tomato, marinated in a red wine vinaigrette</i>	12.95
Grilled Steak Garden Salad <i>fresh mixed field greens, grilled steak tips, tomato, onion, homemade croutons</i>	15.50
Arugula Salad with Grilled Shrimp <i>with tomatoes, cucumbers & shaved paremesan</i>	17.50

TRADITIONAL FAVORITES

Baked Penne Rigate <i>pan baked penne, ricotta, fresh tomato sauce, melted mozzarella</i>	11.50
Baked Ravioli <i>cheese filled ravioli, fresh tomato sauce, melted mozzarella</i>	11.50
Lasagna <i>pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella</i>	12.95
Eggplant Parmigiana <i>breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side</i>	14.50
Eggplant Rollatine <i>breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side</i>	14.50
Chicken Parmigiana <i>breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side</i>	16.95
Veal Parmigiana <i>breaded veal, fresh tomato sauce, melted mozzarella, pasta side</i>	17.95
Shrimp Parmigiana <i>breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side</i>	17.95

POLLO *Served with pasta side*

Chicken with Artichokes <i>chicken breast sautéed with artichoke hearts and mushrooms, lemon white wine sauce</i>	17.50
Chicken with Asparagus and Goat Cheese <i>chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle</i>	17.50
Chicken and Eggplant Marsala <i>boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella</i>	17.50
Grilled Chicken with Spinach <i>grilled chicken breast, fresh spinach, roasted peppers, melted mozzarella</i>	17.50
Chicken Scarpariello <i>boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers</i>	17.50
Chicken Mulberry <i>grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella</i>	17.50
Chicken with Broccoli Rabe <i>grilled chicken breast, sautéed broccoli rabe, romano cheese garnish</i>	17.50
Chicken Francese <i>boneless breast of chicken, sautéed in white wine, butter and lemon</i>	17.50
Chicken Diana <i>breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar</i>	17.50
Chicken Lettieri <i>tender chicken sauteed in a white wine sauce topped with spinach and provolone</i>	17.50
Chicken Caprese <i>boneless chicken breast, sauteed with grape tomatoes, finished in a garlic white wine sauce, topped with melted fresh mozzarella cheese with a balsamic glaze drizzle garnish</i>	18.50
Chicken & Shrimp Francese <i>boneless breast of chicken, fresh jumbo shrimp, dipped in flour and egg, sautéed in butter, white wine and lemon</i>	20.95

PASTA

Bucatini with Veal Meatballs <i>homemade ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti</i>	17.50
Penne with Eggplant <i>pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, over penne pasta</i>	14.95
Butternut Squash Ravioli <i>prepared in a sage brown butter sauce with fresh spinach and roasted pepper garnish</i>	15.50
Pappardelle Ragu <i>fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef</i>	15.50
Penne alla Vodka <i>onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream</i>	12.50
Rigatoni with Sunday Sauce <i>traditional Sunday sauce, rigatoni pasta, bracciole, meatball and sausage</i>	17.50
Orecchiette, Broccoli Rabe and Sausage <i>ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil</i>	15.50
Shell Pasta with Sausage <i>(baked) sliced sausage, vodka sauce, melted mozzarella</i>	15.50
Rigatoni with Chicken and Spinach <i>chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil</i>	15.50
Tortelloni Firenze <i>cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish</i>	16.50
Penne Rigate Marsala <i>pan seared filet mignon tips, mushrooms, marsala wine, penne rigate pasta, fresh mozzarella garnish</i>	19.50
Short Ribs Ragu <i>beef short ribs slow cooked in our "old world" Italian tomato sauce, pulled, served over rigatoni</i>	17.50
Broccoli Rabe Ravioli <i>with crumbled sweet Italian sausage in a pink sauce</i>	16.95
Ciambella Spinach Ravioli with Short Ribs <i>ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs</i>	18.50
Train Wreck Lasagna <i>fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)</i>	17.50
Cavatelli Bolognese <i>a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream</i>	16.95
Stuffed Cheese Rigatoni <i>in a light pink sauce, with sundried tomatoes</i>	16.50

CARNE

Veal Calabrese <i>tender scallops of veal, pan sautéed, sundried tomatoes, crimini mushrooms, sherry wine, melted mozzarella, served with pasta</i>	19.50
Veal Sorrentino <i>tender scallops of veal, breaded eggplant, tomato based brown sauce, melted mozzarella, served w/ pasta</i>	19.50
Veal Saltimbocco <i>tender scallops of veal, fresh spinach, prosciutto, mozzarella, marsala wine reduction, served w/ pasta</i>	19.50
Veal Marsala <i>tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served w/ pasta</i>	19.50
Veal Piccata <i>tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta</i>	19.50

PESCE

Risotto with Shrimp and Asparagus <i>arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs</i>	19.50
Shrimp and Crabmeat Carbonara <i>jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine cream sauce, linguini</i>	19.50
Grilled Mahi Mahi * <i>herb marinated Mahi Mahi, grilled to perfection, orzo pasta, w/ roasted pepper accent, romano cheese</i>	19.50
Chilean Sea Bass* <i>oven finished in a Italian plum tomato sauce, accented w/ garlic & white wine, fresh spinach, mushrooms</i>	23.95
Pan Seared Salmon* <i>pan seared, sage brown butter sauce, orzo pasta infused with fresh chopped asparagus, romano cheese</i>	19.95
Capellini Frutti di Mare <i>pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta</i>	19.95
Scallops Mulberry* <i>scallops baked w/ roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs</i>	19.95
Zuppa di Pesce <i>shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest</i>	19.95
Shrimp and Scallops Basilico Con Pomodoro <i>gulf shrimp & sea scallops, sautéed in a sweet pesto tomato sauce, clams & mussels garnish, linguini</i>	20.95
Shrimp Scampi <i>fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta</i>	19.50
Shrimp Fra Diavolo <i>shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine</i>	19.50
Shrimp Di Franco <i>gulf shrimp sauteed with sundried tomatoes and arugala in a taleggio cream sauce tossed with pasta</i>	19.50
Linguini with Clam Sauce <i>fresh clams, prepared to your liking, red or white, linguine nest</i>	16.50

SIDES

Pasta	6.25	Garlic Bread with Mozzarella	4.95
Sautéed Broccoli Rabe	7.95	Ricotta Cheese	3.75
Meatballs or Sausage	5.50	4 oz. Sauce75
Garlic Bread	4.25	16 oz. Sauce	4.95